

## Fürst Castell Silvaner 2022

### Producer


The Castell family owns 80 hectares of the finest franconian vineyard sides. The majority is the white variety Silvaner. The terroir is characterized by a continental climate and gypsum skeuper soil, which gives the wines their spicy, strong note.


April 6th, 1659 was to become an important date for Castell, Franconian and also German viticulture - the first planting ..


### Vintage report

Budding at the beginning of May, flowering in mid-June, ripening at the end of July. After this turbo development of the vineyards, an early start of the harvest became apparent. The appropriate personnel planning was made to be prepared for this. As predicted, the harvest began very early on August 30 with the base wines for sparkling wines. The harvest of the first lots from VDP.ERSTE LAGE and the VDP.GROSSE LAGE Schlossberg followed in the 2nd week of September

### Characteristics

 Yellow hints and local scattered fruit on the nose

 On the palate, wonderfully fresh aromas of apples, salty minerality

 asparagus, fish dishes, white meat

### Facts

Grape Variety Silvaner

Terroir estate-owned location, soil: Gipskeuper

Appellation Franconia

Vinifikation Steel tank and a small percentage in large Castell oak barrels.



Alcohol	Residual Sugar	Acidity
12 %vol	4 g/l	5.9 g/l

Art.No. CA12-22